Faith Ministry
Making a difference, one at a time.

ENCHILADAS ROJAS
Red Enchiladas

Ingredients:

- Pre-made "masa" (corn flour dough)
    - Or, make from scratch:
        - Corn flour
        - Water
        - Salt
    - Or, you can use pre-made corn tortillas (though they will not taste as good 😉)

- Marisela's Salsa de Oro
    - 1 cup of oil
    - 10 cambray chiles
    - 1 clove of garlic
    - Salt, to taste

- Queso fresco

Preparation:

1. To prepare the salsa, heat oil and adding the garlic and cambray chiles.

2. Turn down/off the heat and cook until golden, but don't let the chiles get black/burnt. Let cool.

3. Blend together chiles, garlic, oil, and salt in a blender. Pass through a strainer to remove any excess skin or seeds.

4. To prepare the tortillas, break off a ball of your "masa" and place it on your tortilla press between two sheets of parchment paper. Press to create your tortilla.

5. Place the tortilla on a pre-heated comal or griddle. Flip after a few minutes. *Do not let the tortillas dry out or they will become hard.

6. Once the tortilla starts to inflate, remove it from the griddle and fold it in half.

7. Fill and cover the tortilla with the salsa. Top with queso fresco.